



COCKTAIL PARTY PACKAGE

Spring + Summer

Dish Food & Events serves seasonally inspired, contemporary food with global influences. It's our goal to fully delight our guest by providing excellent food paired with unsurpassed hospitality. Our one-stop, cocktail party package includes delicious appetizers, event staff + beverage service. [Contact us](#) now to start planning your event.

Appetizers

\$75 per guest

Appetizer Service for 1.5 Hours with choice of:
Six Hors D'oeuvres, Market Table OR Mezze Station
Event Staff + Supplies
Delivery + Event Production

Bar Service

soft bar **\$45** per guest

beer + wine **\$55** per guest

premium full bar **\$65** per guest

top shelf full bar **\$75** per guest

Beverages, Mixers, Ice + Garnishes
Bar Staff, Glassware, Bar Equipment + Supplies
Delivery + Event Production

3 Hour Event
Sales Tax and Gratuity Additional

35 Guest Minimum
Tables, Chairs + Linens Additional

MENU

Spring + Summer

DISH | FOOD & EVENTS | NYC

PASSED HORS D'OEUVRES *select six*

LAND

Fried Chicken + Waffle Cone N S
bacon jam

Reuben Roll Up
pastrami, sauerkraut, russian dressing, dill

Steak Frites GF
gaufrette chip, bearnaise aioli

Short Rib Terrine GF
goat cheese mousse

Marinated Chicken Skewer GF
green goddess

Chicken Empanada
cilantro crema

Pigs in Blankets s
all beef, everything spice, honey mustard

Thai Chicken Lettuce Wrap GF S
pickled carrot, cilantro

SEA

Sesame Crusted Tuna s
mango salsa, ponzu gel, wonton crisp

Mini Lobster Roll \$
lemon chive aioli

Grilled Shrimp Tostada GF
avocado, chipotle

Hamachi Crudo GF
cucumber lime water, fresno chili salsa

Mini Crab Cake
remoulade

Spice Dusted Salmon Bite
nori cup, brown butter yogurt

Smoked Fish Baby Potato GF
chive, lemon

Scallops + Pancetta GF
pineapple chili salsa

GARDEN

Watermelon + Feta Bite V, GF
cucumber, mint

Grown Up Grilled Cheese v
nut-free basil pesto

Caprese Skewer v GF
basil pesto

Polenta Cake VG GF
tomato fennel jam

Gazpacho Shooter VG GF
tomato, cucumbers, peppers

Spanakopita v
roasted pepper puree

Asparagus + Goat Cheese Tartlet v
caramelized onion, herbs

Vegan Stuffed Cucumber VG GF
quinoa, lentils, herbs, lemon

V=vegetarian | VG=vegan | GF=gluten free | N=contains nuts | S=contains sesame

MINI SWEETS

caramel brownie bites, cookies, tartlets + petit fours
add \$8 per guest for passed | \$14 for stationary

MENU

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COCKTAIL STATIONS

Market Table

selection of artisanal cheese
fresh + dried fruit, roasted salted nuts
marinated olives, fancy cut crudites, seasonal spreads
house made pickles, fresh breads, crackers + breadsticks
included in the package
or add to passed hors d'oeuvres for \$36 per guest
add charcuterie \$5 per guest

Mediterranean Mezze

marinated chicken skewers + vegetable skewers
cucumber, tomato, feta salad, quinoa tabbouleh
shredded carrot salad, olives, artichokes
hummus, tzatziki + roasted red pepper dip
crackers, breadsticks + pita
included in the package
or add to passed hors d'oeuvres for \$36 per guest

Korean Seoul Food

fried chicken wings + gamja corn dogs
scallion pancake
chicken mandu dumplings
cabbage, cucumber + carrot kimchis, pickled daikon
korean potato salad, sesame scallion sauce
\$42 per guest

Raw Bar

oysters on the half shell
shrimp cocktail + classic ceviche
cocktail sauce, remoulade, mignonette, lemon, tabasco
fancy cut crudites
\$48 per guest
add crab claws or lobster \$12 per guest

Carving Station

select one entree
honey glazed smoked ham with mustard sauce
herb crusted prime rib with horseradish cream
brined roasted heritage turkey with natural jus
plus
grilled smoked sausages
herb roasted fingerling potatoes
haricot verts with toasted almonds + caramelized onions
cobb salad
\$65 per guest

Flatbread Station

select two flatbreads
tomato, mozzarella + pesto
prosciutto, fig jam, arugula + pecorino
asparagus, lemon + goat cheese
select one salad:
watermelon + feta
plus citrus scented marinated olives
sesame bread sticks
\$42 per guest

Slider Shack

select two sliders
sirloin, north carolina pulled pork,
fried chicken or impossible burger
everything spice pigs in a blankets
french fry cones
house made assorted pickles
ketchup, yellow mustard, mayo
\$40 per guest

Sushi Bar

a colorful display of handmade sushi + sashimi such as:
yellowtail, tuna, salmon + vegetable sushi
creative signature rolls such as rainbow + dragon rolls
summer rolls, vegetable rolls + spicy rolls
seaweed salad + edamame
soy, wasabi, pickled ginger, spicy mayo
\$55 per guest

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BAR PACKAGES

Soft Bar

coke, diet coke, sprite, ginger ale, sparkling water
club soda, tonic, cranberry juice, orange juice, lime juice
bitters, simple syrup
ice + garnishes
\$45 per guest

Beer + Wine

premium beer selection
house red + white wine
+ soft bar offerings
\$55 per guest

Premium Full Bar

tito's vodka, beefeater gin, bacardi rum,
sauza tequila blanco, jim beam bourbon,
dewars scotch, sweet + dry vermouth, triple sec
premium beer selection
house red + white wine
+ soft bar offerings
\$65 per guest

Top Shelf Full Bar

grey goose vodka, bombay sapphire gin, bacardi rum,
patron tequila + mezcal
aberlour scotch, maker's mark bourbon
sweet + dry vermouth, cointreau, campari
premium beer selection
house red + white wine
+ soft bar offerings
\$75 per guest

SPECIALTY COCKTAILS \$8 per guest

Espresso Martini

vodka, kahlua

Basil Gimlet

vodka, basil, lime

Watermelon Margarita

Tequila, lime

French 77

gin, lemon, st germain, prosecco

Thyme Bees Knees

gin, thyme, lemon, honey

Rosé Sangria

rosé, seasonal fruit, rum

Blackberry Bourbon Smash

lime, mint, soda

Brooklyn's Own

tequila, mezcal, maraschino liqueur

Sunset Negroni

campari, lillet, lemon

ADD A ROSE CART \$10 per guest | add a cart \$250

View our [Terms of Service](#) + [Contact Us](#) to Start Planning Your Event

